

# Shrimp Mole - Mexican Style

Thelma Levinson - Middletown, DE  
Treasure Classics - National LP Gas Association - 1985

**Yield: 5 to 6 servings**

*1/2 cup blanched almonds  
1 small onion, chopped  
1 cup green pepper squares  
2 tablespoons canned  
pimiento, cut up  
2 cups canned tomatoes  
1/2 teaspoon salt  
1 1/4 teaspoons chili  
powder  
1/8 teaspoon black pepper  
1/8 teaspoon ground  
cinnamon  
1/8 teaspoon ground cloves  
2 tablespoons dry bread  
crumbs  
1/2 cup hot water  
1 cube beef bouillon  
1/4 of a one-ounce square  
unsweetened chocolate  
3 tablespoons olive oil  
1 1/2 pounds raw shrimp,  
peeled and deveined*

**Preparation Time: 15 minutes****Cook Time: 40 minutes**

Place 1/2 cup of almonds in a blender. Run about 30 seconds. Add the onion, green pepper, pimiento and one cup of the canned tomatoes. Blend for 1 minute. Place the mixture into a saucepan. Blend a second cup of tomatoes and add to the first mixture.

Add the salt, chili powder, pepper, cinnamon, cloves, bread crumbs and 1/2 cup of hot water which contains the dissolved beef bouillon. Simmer for one-half hour, stirring occasionally.

Stir in the chocolate.

When ready to serve, heat the olive oil in a large skillet. Add the shrimp and cook quickly for 3 to 5 minutes until the shine is gone.

Serve with the sauce.

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Per Serving (excluding unknown items): 1038 Calories; 85g Fat (69.4% calories from fat); 25g Protein; 60g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 3305mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 5 1/2 Vegetable; 16 Fat.